Turkish Tray Kofte

Sini Köfte

5 onions, big size
8.8 ounces ground meat of lamb
3.5 ounces margarine
4 tablespoonfuls pistachio
4 tablespoonfuls pounded walnut
1/2 tsp crushed red pepper
1/2 tsp cumin
1/2 tsp allspice
1/2 tsp cinnamon
1 big potato
12.4 ounces ground meat of calf
4 cups washed and drained, thin cracked wheat
1/3 cup semolina
2 tsp salt
1 tsp black pepper

Cut 3 of the onions finely. Put 3 tbsp margarine into a pot, add the cut onions and ground meat of lamb, cook over low heat until all of the water evaporates.
In the meantime pound the pistachios and then the walnuts, keep them a little bit thicker.
Add the walnut, pistachio, 1 tsp salt, 1/2 tsp black pepper, 1/2 tsp crushed red pepper, cinnamon, allspice and cumin into the cooked mixture of onion and ground meat, and mix.
Remove the pot from the stove.
Peel the boiled potato and mash.
Dice the remaining onions, add mashed potato, ground meat of calf, thin cracked wheat, semolina, remaining black pepper, salt, crushed red pepper, 2 cup water slowly and get elastic dough by kneading for 25 minutes.
When the dough gets ready, place half of it on the greased tray.
Place the mixture with ground meat and flatten. Place the remaining mixture of potato. Flatten it by the help of 1/2 water. Cut it into pieces.
Cook in 392 F oven for 40 minutes.
After removing it from the oven pour the melted remaining margarine all over it.

Note: "Turkish Tray Kofte" is the regional recipe of Southern cities but especially Gaziantep.